

**4-204.119 Warewashing Sinks and
Drainboards, Self-Draining.**

Sinks and drainboards of warewashing sinks and machines shall be self-draining.

**4-301.12 Manual Warewashing, Sink
Compartment Requirements.**

(A) Except as specified in ¶ (C) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils.

(B) Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment as specified in ¶ (C) of this section shall be used.

(C) Alternative manual warewashing equipment may be used when there are special cleaning needs or constraints and its use is approved. Alternative manual warewashing equipment may include:

- (1) High-pressure detergent sprayers;
- (2) Low- or line-pressure spray detergent foamers;
- (3) Other task-specific cleaning equipment;
- (4) Brushes or other implements;
- (5) Removed or
- (6) Receptacles that substitute for the compartments of a multi-compartment sink.

4-301.13 Drainboards.

Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.

**6-301.13 Handwashing Aids and Devices,
Use Restrictions.**

A sink used for food preparation or utensil washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes, may not be provided with the handwashing aids and devices required for a handwashing lavatory as specified in §§ 6-301.11, 6-301.12, and ¶ 5-501.16 (C).

3- Compartment Sinks

Where required, three-compartment sinks shall be of stainless steel construction with dual integral stainless steel drainboards meeting current National Sanitation Foundation (NSF) standards. The sink must be capable of accommodating the largest utensil to be washed. The recommended minimum compartment size should be at least 18" x 18" x 12" deep. The drainboards should be as large as the largest sink compartment. The recommended minimum size is 18" x 18".

A three-compartment sink used for dishwashing only, must drain to a grease interceptor according to Lincoln Plumbing Code (see **Sewage Disposal** and **Grease Interceptor**). If the three-compartment sink is also used for food preparation, the third compartment's waste pipe shall be indirectly connected to the grease interceptor via an air gap and properly trapped waste line, according to the plumbing code.

Additional three-compartment sinks must be installed within each separate section of a large food establishment which handles unpackaged foods, i.e., deli, meat, bakery, sushi bars, oyster bars, liquor bars, etc.

Hot and cold water supply valves must be able to provide water to all sink compartments. This is normally accomplished through a movable faucet neck, however two or more sets of valves may be installed on larger sinks, and will speed the filling process.

When a sink is installed next to a wall, a metal "backsplash" extending up the wall at least eight (8) inches should be formed as an integral part of the sink. Provide a water-proof seal between sink backsplash and wall, using approved food-grade sealers. See **Walls** for more information. Sink installations must not have exposed screws or bolts.

Each sink should have a drain valve. Drain plugs are not recommended, but may be used where valves will not fit due to drain height or space constraints. Drain line diameters should be sized such that emptying all sinks while they are full, will not overflow the receiving floor sink.

Chemicals such as detergent and sanitizer may be plumbed to the sink water supply fixture using an aspirator device, if an approved backflow prevention device is installed and the sink is used for dishwashing only. Where food is being prepared, it is recommended that chemicals not be aspirated using the main sink water supply.

Do not install soap or towel dispensers at 3-compartment sinks. Handwashing supplies are to be installed at handwashing sinks.